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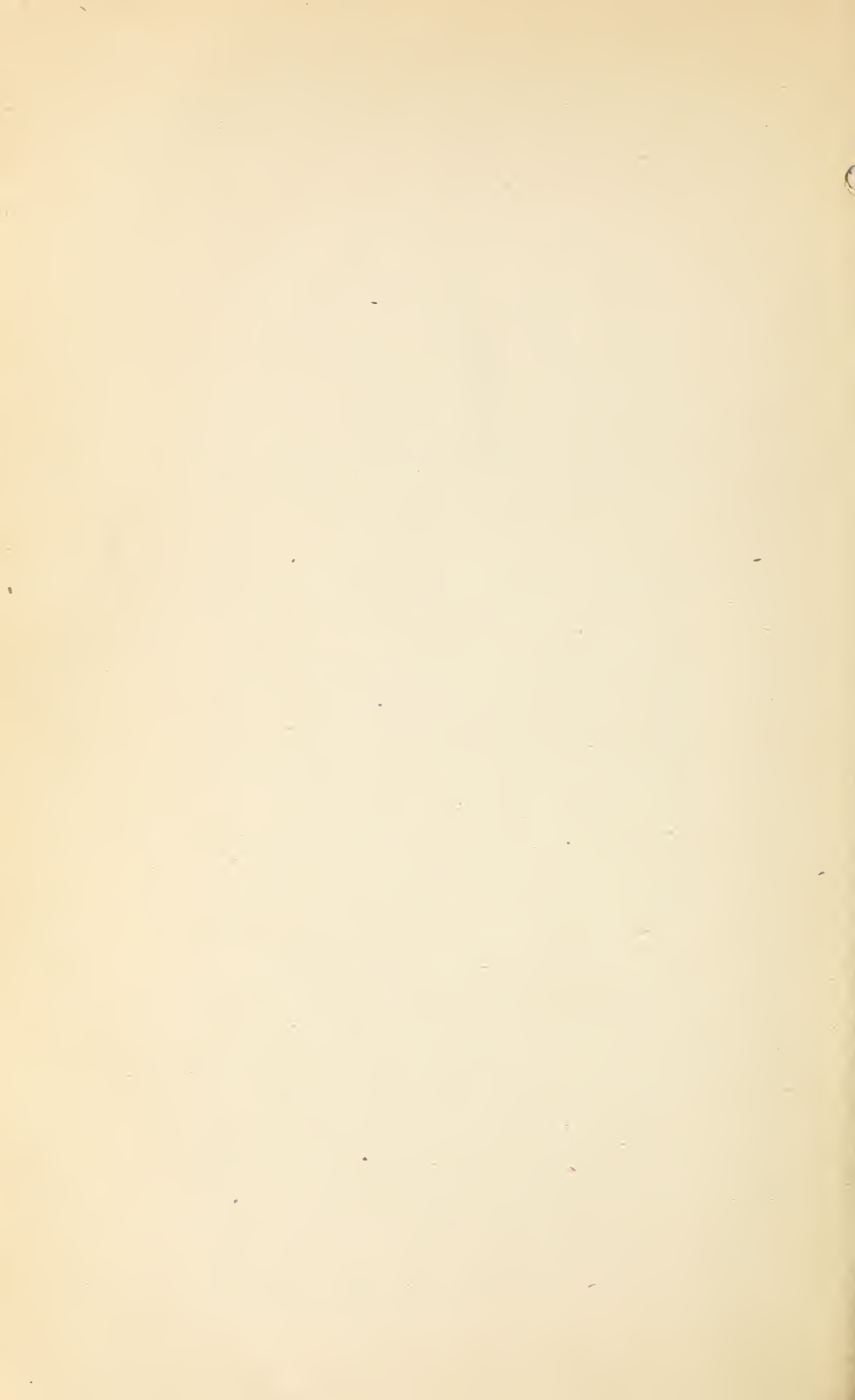
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United States Department of Agriculture,

BUREAU OF ANIMAL INDUSTRY.

A. D. MELVIN, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

AUGUST, 1916.

[This publication is issued monthly for the dissemination of information, instructions, rulings, etc., concerning the work of the Bureau of Animal Industry. Free distribution is limited to persons in the service of the bureau, establishments at which the Federal meat inspection is conducted, public officers whose duties make it desirable for them to have such information, and journals especially concerned. Others desiring copies may obtain them from the Superintendent of Documents, Government Printing Office, Washington, D. C., at 5 cents each, or 50 cents a year. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

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CHANGES IN DIRECTORY.

Meat Inspection Inaugurated.

- \*1012. Brown Bros., 534 West Ray Street, Indianapolis, Ind.
- 255. Merrell-Soule Co., Syracuse, N. Y.
- \*15. The Standard Serum Co., 11 South Second Street, Kansas City, Kans.
- \*61. Freund Packing & Manufacturing Co., Sixteenth and Commercial Streets, St. Joseph, Mo.

Meat Inspection Reinaugurated Following Suspension.

- 145. Merchants & Planters' Oil Co., Lone Oak Street, Houston, Tex.
- 167. George Gregory, 4812 Parrish Street, Philadelphia, Pa.

\*Conducts slaughtering.



**Meat Inspection Temporarily Suspended.**

\*187. J. C. Palmer, Charleston, Tenn.

129. O. J. Weeks & Co., 385-387 Washington Street, New York, N. Y.

\*925. Central Iowa Poultry & Egg Co., Second and Elm Streets, Atlantic, Iowa.

**New Stations.**

New York, N. Y., inspection of horses for contagious diseases, Dr. H. W. Hawley, 104 West Forty-second Street.

Washington, N. C., tick eradication, Dr. E. P. Yager, 101 Federal Building.

**Station Discontinued.**

Burkeville, Va., Dr. C. H. Hays, care T. O. Sandy, State agent, Burkeville, Va.

**Change of Official in Charge.**

Bisbee, Ariz., Dr. R. F. Krenek, instead of Dr. H. T. Doak.

**Changes in Addresses of Officials in Charge.**

Dr. W. L. Hiatt, Western Union Building, McAlester, Okla., instead of 307 Federal Building, Oklahoma, Okla.

Dr. Frank D. Owen, Elizabeth City, N. C., instead of care State veterinarian, Raleigh, N. C.

Dr. W. J. Stewart, 210 Federal Building, Berkeley, Cal., instead of 4352 Montgomery Street, Oakland, Cal.

Dr. F. R. Jones, care State veterinarian, 605 First National Bank Building, Fort Worth, Tex., instead of Bryan, Tex.

Mr. C. T. N. Marsh, Dome of Federal Building, Ninth and Olive Streets, St. Louis, Mo., instead of 606-607 Cahokia Building, corner Missouri and Collinsville Avenues, East St. Louis, Ill.

Dr. F. R. Jones, 238 Live Stock Exchange Building, care Live Stock Sanitary Commission, Fort Worth, Tex., instead of 605 First National Bank Building.

Dr. R. N. Mead, 315 Federal Building, Indianapolis, Ind., instead of P. O. Box 231 (office at room 206, Post-Office Building), Crawfordsville, Ind.

**Changes in Firm Names.**

460. Guckenheimer & Hess (Inc.), 83 Third Avenue, New York, N. Y., instead of Goldman-Schweisheimer Co.

887. Morris & Co. and Holland Butterine Co., subsidiary, Bay and Provost Streets, Jersey City, N. J., instead of Holland Butterine Co.

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**NOTICES REGARDING MEAT INSPECTION.****ANTE-MORTEM INSPECTION OF HOGS.**

Referring to paragraphs 1, 2, and 3, section 2, regulation 9, of B. A. I. Order 211, all hogs which on ante-mortem inspection show a temperature of 106° F. or higher shall be tagged "U. S. condemned." Those held for further observation and taking of temperature should be yarded separately from other animals. If for any reason the inspector in charge regards it as impracticable to yard



such hogs separately, those which are to be disposed of without further observation and taking of temperature shall be tagged in the *right* ear and those which are to be held for further observation and taking of temperature shall be tagged in the *left* ear.

For convenience in identification and handling of the animals, "U. S. condemned" tags colored red will be supplied upon request.

#### SPECIAL THERMOMETERS FOR MAKING TEMPERATURE TESTS OF MEAT.

In order that inspectors may have available accurate thermometers for making temperature tests to insure the proper observance of the instructions in Service and Regulatory Announcements of August, 1915, page 95, relative to the treatment of pork products to destroy live trichinæ, and also to insure that all carcasses and parts passed for sterilization which are not rendered into lard or tallow and which are utilized for food purposes are first sterilized by heat so that all portions of the meat are brought to a temperature of not less than 170° F. and maintained at this temperature for not less than 30 minutes, the bureau will furnish thermometers for the use of inspectors in the maintenance of the required temperatures in cooking, refrigerating, etc.

The thermometers are of two varieties. The one for determining the temperature of refrigerators and cooking vats is a handled thermometer in a V-shaped wooden case, graduated with a range of 0° to 220° F. The 5° F. graduation has been made especially plain on the scale and marked with a red mark.

The thermometer for testing the interior temperature of meats is a skewer meat-testing thermometer graduated from 70° to 220° F. The points at 137° F. and 170° F. are indicated by a red graduation mark. The 137° F. is also marked with a red letter T, indicating the temperature for destroying trichinæ, while the 170° F. point is marked with a red letter S, indicating the temperature to which it is necessary to heat products "passed for sterilization."

Great care should be exercised in using and handling these thermometers, as they are very fragile and expensive. They should not be used for any purpose other than those for which they are intended; they should not be subjected to sudden shocks or blows; and under no circumstances should the meat-testing thermometers be inserted into any substance harder than unfrozen meat. In no case should the thermometers be subjected to a temperature higher than 212° F. Before a thermometer is used an examination should be made to see that it is in proper working order. It should be seen that the mercury column is continuous and contains no bubbles; that the scale and the glass stem are firmly attached; and that the mark on the stem coincides with the proper mark on the scale. On the wooden-case thermometers it will be noted that a mark has been made on the stem. This should coincide with the mark on the scale at 122° F.

In taking temperatures the thermometer should be left in the article, vat, or compartment tested a sufficient length of time for the mercury to reach its maximum or minimum height. This time should be at least one minute. In taking the temperatures of refrigerators, the thermometer should not be on the wall or near any refrigeration pipes, but should be placed in the center of the compartment. When inserting the skewer meat-testing thermometer great care should be exercised to avoid bending it, otherwise the glass stem may be broken. These thermometers should be inserted into meat only where they will not come in contact with bone or any other hard substance, and the point of the thermometer should be as near as possible to the center of the piece of meat that is being tested.

If the mercury column in a thermometer becomes separated, the mercury should be brought together again either by tapping the thermometer on the side softly with the hand or sharply with a pencil, or by warming the bulb gradually in water until the mercury rises and unites with that in the stem.

The accuracy of the thermometers used for high temperatures should be occasionally tested by placing them in water and gradually bringing the water to the boiling point, when the thermometer should read approximately 212° F.

Thermometers used for taking the temperatures of refrigerating compartments may be tested for approximate accuracy by placing them in melting snow or finely shaved melting ice free from impurities. Under these circumstances the thermometer should read 32° F.

If a thermometer becomes broken or for any reason whatever is thought not to be accurate or is in any way unsatisfactory, it should be very carefully packed and sent to the Meat Inspection Laboratory, Bureau of Animal Industry, Department of Agriculture, Washington, D. C., accompanied by a statement regarding it.

It is not to be inferred that the thermometers furnished by the bureau are to supplant the regular thermometers now supplied by the packing houses, which are used for the routine taking of temperatures by establishment employees. The bureau thermometers are only for the use of inspectors in checking the temperatures to which meats are subjected, to insure that they are prepared in accordance with bureau regulations and instructions respecting the treatment of pork to destroy live trichinæ and the sterilization of meats "passed for sterilization."

#### **SPECIAL BRANDING OF CARCASSES.**

In order that inspected and passed carcasses and parts from which portions of the pleura or peritoneum have been removed on account of adhesions or other harmless condition may not be suspected thereafter of having been mutilated for the purpose of concealing evidence of disease, inspectors in charge are directed to see that such tissues are removed only under the direct supervision of a veterinary inspector, and that the portion of each carcass so stripped is marked with the regular bureau brand, together with a serial number identifying the veterinary inspector under whose supervision the tissue was removed.

For the purpose of complying with the foregoing the inspector in charge will assign to each veterinary inspector on his force a serial number. This number shall be used by the veterinary inspector to whom it is assigned for marking carcasses and parts as above specified. Brands bearing these serial numbers will be supplied by the bureau upon requisition.

#### **CARS USED IN TRANSPORTING MEAT AND PRODUCTS.**

Inspectors in charge of meat inspection will see that each railroad car is carefully inspected before being loaded with meat or product at an official establishment. If any part of the interior of the car is unclean, it should be thoroughly cleansed before loading is permitted. The ice chambers and drain pipes of refrigerator cars should be free from dirt or other obstruction in order to prevent contamination of the contents of the car. Special attention should be given to the inspection and cleansing of cars in which loose-meats are shipped. After the cars have been properly cleansed care should be taken to see that meats are not placed upon floors which are soiled by the shoes of employees or by trucks in loading.

By observing the following recommendations proprietors and operators of official establishments may lessen the necessity for condemning meats on account of faulty refrigeration or contamination: To prevent the soiling of car floors by the shoes of employees or by trucks in loading it is recommended that canvas or similar material be placed on the car floor, thus protecting all that portion of the floor not occupied by meat. As the loading of the car progresses, the edge of the canvas nearest the loaded meat should be gradually rolled back toward the car door, carrying with it all accumulated dirt. It is recommended that loose meats be placed upon properly constructed clean racks which will afford at least 2 inches of air space on the floor of the car, and that no meat, or other commodity should be placed at the openings leading from the ice chambers so as to obstruct the free circulation of cold air. It is unnecessary and quite objectionable to place paper on the racks. Paper thus placed interferes with the air circulation and also becomes macerated and adheres to the meats, which must be cleaned at destination.

#### CONDITION OF RAILROAD LOADING TRACKS AND DOCKS.

Inspectors in charge are requested to forward a description of the condition of railroad loading tracks, docks, and spaces under the docks, and drainage facilities thereof, at official establishments under their jurisdiction. Inspectors will describe fully the character of the paving and filling of the tracks and under the docks and the drainage of these premises, also the advantages of such improvements. In the absence of such improvements, inspectors will submit a statement covering the sanitary condition of these premises during the various seasons of the year.

#### INSPECTION OF MEAT AND PRODUCTS FOR THE NAVY.

In accordance with an arrangement with the Navy Department, all meat and meat food products intended for use in the United States Navy, when prepared at official establishments other than those located at Chicago, Ill., shall be inspected by inspectors of the Bureau of Animal Industry at the time of preparation and packing to see that the Navy specifications are complied with.

In addition to the marks required by the meat-inspection law and regulations the meat and meat food products which meet the requirements of the Navy specifications, or the containers, shall bear the special Navy brand, showing the letters "U. S. N." within a shield, affixed under the supervision of inspectors of the Bureau of Animal Industry at the establishment where prepared, which will serve to identify the articles as being prepared and packed in accordance with the Navy specifications. Meat and meat food products bearing this brand when offered for and delivered to the United States Navy need be reinspected for soundness only.

Navy specifications and special Navy brands will be supplied on requisition.

The owners or operators of official establishments shall notify inspectors in charge of the Bureau of Animal Industry when any meat or meat food product is to be prepared for the United States Navy, in order that it may be inspected in accordance with the Navy specifications and marked as above provided.

All inspections for the United States Navy at official establishments as well as at points of delivery should be reported on M. I. Form 148 and a copy thereof forwarded to the officer of the yard, ship, or receiving station to which the product is destined.



In order that the Bureau of Animal Industry may be reimbursed by the Navy Department for its services, the time required for such inspection, together with other necessary expenses incurred, shall be charged monthly on Form T 15, under the heading "Project 2. E. 6."

### ANIMALS SLAUGHTERED UNDER FEDERAL MEAT INSPECTION, JULY, 1916.

Station.	Cattle.	Calves.	Sheep.	Goats.	Swine.
Chicago.....	121,242	28,361	267,415	357	488,718
Fort Worth.....	34,505	13,954	8,865	1,828	46,819
Kansas City.....	84,437	9,463	60,634	3,125	182,075
National Stock Yards.....	45,850	7,122	54,872	988	113,074
Omaha.....	41,372	1,268	137,719	23	188,680
Sioux City.....	9,113	601	15,220	.....	94,847
South St. Joseph.....	20,486	1,225	33,687	2	128,661
All other establishments.....	205,443	115,611	351,757	1,318	1,287,375
Total: July, 1916.....	562,448	177,605	930,169	7,645	2,530,249
July, 1915.....	596,142	161,997	983,684	7,594	2,493,385
7 month ending July, 1916.....	4,019,952	1,368,884	6,284,332	95,608	24,914,132
7 months ending July, 1915.....	3,802,753	1,123,956	6,563,686	68,547	22,775,695

### IMPORTS OF FOOD ANIMALS AND OF MEATS AND MEAT FOOD PRODUCTS.

The statements following show the imports of food animals and of meats and meat food products inspected by the Bureau of Animal Industry during July, 1916, with figures for other periods for comparison.

#### *Imports of food animals.*

Country of export.	Cattle.	Swine.	Sheep.	Goats.
Mexico.....	6,115	17	4,437	.....
Canada.....	10,878	415	233	5
Great Britain.....	133	.....	129	1
Total: July, 1916.....	17,126	432	4,799	6
July, 1915.....	56,988	3,108	21,202	21,294


#### *Imports of meats and meat food products.*

Country of export.	Fresh and refrigerated.		Canned and cured.	Other products.	Total weight.
	Beef.	Other.			
	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>	<i>Pounds.</i>
Argentina.....	.....	.....	103,000	3,111	111,111
Australia.....	.....	.....	.....	15,008	15,008
Brazil.....	2,398,543	.....	.....	.....	2,398,543
Canada.....	947,169	74,205	44,762	.....	1,066,136
Uruguay.....	.....	.....	6,703	.....	6,703
Other countries.....	5,673	.....	14,269	.....	21,382
Total: July, 1916.....	3,351,385	74,205	173,734	19,559	3,618,883
July, 1915.....	4,359,987	614,493	251,493	36,982	5,362,733
7 months ending July, 1916.....	32,895,988	15,714,736	865,222	514,418	49,990,364
7 months ending July, 1915.....	84,373,892	10,440,964	3,080,019	1,397,519	99,292,394

Condemned in July, 1916: Beef, 40,184 pounds; veal, 2,076 pounds; mutton, 373 pounds; total, 42,633 pounds. Refused entry: Pork, 232 pounds.

# FOREIGN OFFICIAL AUTHORIZED TO SIGN INSPECTION CERTIFICATES FOR MEAT AND PRODUCTS FOR IMPORTATION INTO THE UNITED STATES.

The following addition is made to the list of names, addresses, and facsimile signatures of foreign national government officials authorized to sign and issue meat-inspection certificates for meat and meat food products offered for importation into the United States:

Country, name, and address.	Signature.
<p style="text-align: center;"><i>Canada.</i></p> <p>A. W. McCaskill, Carleton Building, Winnipeg, Manitoba.</p>	

## NAMES REMOVED FROM LIST.

The authority of the following foreign officials to sign and issue meat-inspection certificates for meat and products exported to the United States has been revoked:

### *Canada.*

C. S. Anderson, care of Canadian Bldg., Ottawa, Ontario.  
 M. Barker, Calgary, Alberta.  
 Robert Barnes, Ottawa, Ontario.  
 O. Berntsen, Ingersoll, Quebec.  
 S. C. Bright, care of Gordon Ironsides & Fares, Moose Jaw, Sask.  
 E. A. Bruce, care of Burns Ltd., Vancouver, B. C.  
 O. Christian, care of Burns & Co. Ltd., Vancouver.  
 I. E. Croken, Charlottetown, P. E. Island.  
 L. J. Demers, Montreal.  
 H. R. Estes, Winnipeg, Manitoba.  
 C. M. Flanders, Brantford, Ontario.  
 E. E. Howe, Montreal.  
 S. H. Kesten, care of Gordon Ironside & Fares, Moose Jaw, Sask.  
 W. B. MacFadzean, Toronto.  
 Daniel McDonald, Toronto.  
 N. E. McEwen, Montreal.  
 G. McKenzie, Toronto.  
 G. M. Manning, Toronto.  
 W. H. Marriott, Carleton Bldg., Ottawa, Ontario.  
 C. A. Mitchell, Toronto.  
 Wm. Moynihan, care of Matthews-Blackwell Co., Hull, Quebec.  
 H. D. Nelson, Toronto.  
 Raymond S. Paquette, Toronto.  
 N. W. Reid, Montreal.  
 T. H. Richards, Canadian Bldg., Charlottetown, P. E. Island.  
 J. H. Shonyo, Winnipeg, Manitoba.  
 H. W. Steeves, Winnipeg, Manitoba.  
 H. C. Storey, Calgary, Alberta.  
 W. F. B. Stubbs, Edmonton, Alberta.  
 L. H. Swail, care of P. Burns & Co., Edmonton, Alberta.  
 J. W. Symes, Montreal.

D. E. Tulloch, Calgary, Alberta.  
S. L. Wall, Toronto.  
E. R. Walsh, Winnipeg, Manitoba.  
G. W. Whitehead, So. Edmonton.

#### CORRECTION.

The name R. L. Casserly, Quarantine Station, Cristobal, Canal Zone, as published in Service and Regulatory Announcements for November, 1915, should be corrected to read T. L. Casserly.

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### LICENSES FOR VETERINARY BIOLOGICAL PRODUCTS.

Licenses for the manufacture of veterinary biological products under the act of Congress of March 4, 1913 (37 Stat., 832) and the regulations made thereunder (B. A. I. Order 196) have been issued and canceled as follows:

#### License Issued.

License No. 114 issued August 31, 1916, to White Serum Co., 1314 Adams Street, Nashville, Tenn., for hog-cholera virus and anti-hog-cholera serum.

#### Change in Address.

Dr. Charles L. Rea's Serum Co. License No. 75 covering establishment at Central Avenue and Kaw River Dike, Kansas City, Kans. Canceled August 17, 1916. License No. 75 issued to same company covering new plant at Lyons Avenue and Water Street, Kansas City, Kans.

#### License Canceled.

License No. 109 to Farmers Hog and Cattle Powder Co., 423 North Tenth Street, Lincoln, Nebr., for hog-cholera virus and anti-hog-cholera serum was canceled August 7, 1916.

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### VIOLATIONS OF LAWS.

Fines and other penalties were imposed in prosecutions for violations of regulatory laws as reported to the Bureau of Animal Industry during the month of August, 1916, as follows:

#### MEAT-INSPECTION LAW.

William S. Lindsey, Rural Retreat, Va., \$10.  
William H. Wolf, Glen Rock, Pa., \$5 (2 cases).  
Joseph D. Moffit, Fall River, Mass., \$25.  
Irving J. Head, Bouckville, N. Y., \$25.  
John F. Fay, Morris, N. Y., \$25.  
Henry Howland, Barbourville, N. Y., \$25.  
Dorr M. Gregory, Mount Vision, N. Y., \$25.  
John Foster, Gilbertsville, N. Y., \$25.  
Lyman E. Sickles, Harpursville, N. Y., \$25.  
William Schrier, Arena, N. Y., \$25.  
Lebius W. Ford, Berkshire, N. Y., \$25.  
Andrew H. Speenburg, Prattsville, N. Y., \$25.

- John W. Scudder, Halcottville, N. Y., \$25.  
 George A. Gile, Oswego, N. Y., \$25.  
 Rufus M. Robinson, South New Berlin, N. Y., \$25.  
 R. N. Brown, Delhi, N. Y., \$25.  
 Charles H. Bedell, Oxford, N. Y., \$25.  
 Swift & Co., Syracuse, N. Y., \$100.  
 Benjamin Vidler, North Brookfield, N. Y., \$25.  
 Robert Sinn, Ithaca, N. Y., \$25.  
 Edward L. Foote, Hobart, N. Y., \$25.  
 Leon Bass, Margaretville, N. Y., \$25.  
 J. A. Tobias, St. Louis, Mo., \$100 and costs.  
 Smith G. Wilcox, Pine Island, N. Y., \$25.  
 John E. Gillespie, East Walden, N. Y., \$25 (2 cases).  
 Harry J. Schnittger, Middletown, N. Y., \$25.  
 Bent Creek Packing Co. (Joseph H. Dean, Luther S. Sloat, and Claude J. Fuller), \$100 and costs.  
 Bent Creek Packing Co. (Joseph H. Dean and Claude J. Fuller), \$50 and costs.

#### QUARANTINE LAWS.

- Chicago & North Western Railway Co., shipping dead animals interstate, \$100 and costs.  
 Chicago, Burlington & Quincy Railroad Co., shipping dead animals interstate, \$100 and costs.

#### TWENTY-EIGHT-HOUR LAW.

- Chicago Great Western Railroad Co. (8 cases), \$800 and \$38.55 costs.  
 Chicago, Rock Island & Pacific Railway Co. (13 cases), \$1,300 and \$253.05 costs.  
 Baltimore & Ohio Railroad Co. (11 cases), \$2,200 and \$13.20 costs.  
 Chicago, Milwaukee & St. Paul Railway Co., \$200 and \$20.20 costs.  
 Kansas City Southern Railroad Co., \$100 and costs.  
 Chicago & North Western Railway Co. (4 cases), \$400 and costs.

#### JOINT OCCUPANCY OF HOTEL ROOM.

Attention is called to the following exception taken by the Auditor for the State and Other Departments to a charge recently made by an employee of this bureau in a reimbursement account for one-half of the cost of a room at a hotel jointly occupied with his wife:

TREASURY DEPARTMENT, *July 3, 1916.*

Voucher 31135. \* \* \* The comptroller's ruling is that where officers in the official-travel status share rooms at hotels with their wives, the Government is to be charged with but one-half the cost of the room. The only method by which this charge can be determined is the submission of bill as rendered for joint occupancy of the room with charge in the account of one-half of the amount. The plan of obtaining separate bills from the hotel for the amount of the expense accruing to husband and wife is inadmissible, since it leaves open the question of an exact division into halves of the total charge for the room. \* \* \* In future, the rule above stated should be adopted by all officers and employees—i. e., submission of voucher for the entire charge on account of joint occupancy, one-half of the charge to be carried into the expense account.

Employees of this bureau will be governed accordingly.



## STATUS OF GOVERNMENT EMPLOYEES IN NATIONAL GUARD.

The following is an extract from the act of August 29, 1916, making appropriations for the support of the Army for the fiscal year ending June 30, 1917:

That all officers and enlisted men of the National Guard and of the Medical Corps of the Army who are Government employees and who respond to the call of the President for service shall, at the expiration of the military service to which they are called, be restored to the position occupied by them at the time of the call.

Inspectors and others in charge will please notify the Washington office promptly of the names, designations, salaries, and the last date for which salary was paid by the bureau, of all employees who are members of the National Guard and who have been called into active service.

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## PUBLICATIONS, AUGUST.

[The bureau keeps no mailing list for sending publications to individual employees, but publications are sent in bulk to inspectors in charge for distribution to members of their forces. The number of copies varies with the subject or nature of the publication and the number and class of employees. For example, in the case of a publication on a veterinary subject, sufficient copies are sent for the veterinarians. Inspectors in charge will use their judgment and distribute publications to best advantage. Additional copies will be furnished on request so far as possible.]

Department Bulletin 361. Comparison of the Bacterial Count of Milk with the Sediment or Dirt Test. By H. C. Campbell, expert in milk hygiene, Pathological Division. Pp. 7, pl. 1.

Report 111, Office of the Secretary. Meat Situation in the United States (pt. 3). Methods and Cost of Growing Beef Cattle in the Corn Belt States. By J. S. Cotton and Morton C. Cooper, Office of Farm Management, and W. F. Ward, Bureau of Animal Industry. Pp. 64, pls. 5, figs. 2.

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## ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

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*Assistant Chief:* JOHN R. MOHLER.

*Chief Clerk:* CHARLES C. CARROLL.

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*Dairy Division:* B. H. RAWL, chief.

*Field Inspection Division:* R. A. RAMSEY, chief.

*Meat Inspection Division:* R. P. STEDDOM, chief.

*Miscellaneous Division:* A. M. FARRINGTON, chief.

*Pathological Division:* ADOLPH EICHHORN, chief.

*Quarantine Division:* RICHARD W. HICKMAN, chief.

*Zoological Division:* B. H. RANSOM, chief.

*Experiment Station:* E. C. SCHROEDER, superintendent.

*Editor:* JAMES M. PICKENS.

*Office of Accounts:* E. J. NEWMYER, in charge.

*Appointment Section:* IRVING W. PEW, in charge.

